

# National Canners Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 16.

June 2, 1923.

## Inauguration of Tax Service for N.C.A. Members.

The National Canners Association, in order to increase its usefulness, has arranged to provide a tax service for its members. Members who have questions about their taxes--income, excess profits, estate taxes, etc.--may get a brief opinion on the point involved without cost. Information may also be obtained concerning the procedure in respect to tax cases.

Address all enquiries to Frank E. Gorrell, Secretary.

## Use of Corn Labels Bearing Expression "Maine Style".

Numerous enquiries have been received from corn canners who have labels on hand bearing the term "Maine Style". The ruling of the Bureau of Chemistry prohibiting the use of such labels on corn packed in certain states applies to all labels printed since the ruling was issued. Canners having any labels on hand bearing this expression which were printed prior to the ruling should send samples of the labels to the Association with a statement of the number of such labels on hand and an estimate of the probable 1923 pack, and we will place the facts before the Bureau of Chemistry, asking permission for the use of such labels on the 1923 pack of corn. The Department is not giving any blanket ruling, but is handling each case individually.

## Canned Foods Praised by Noted Authority.

Automobilists who are forced to carry a good share of their camping provisions in the form of canned goods, housewives who must prepare three wholesome meals a day--no one, in fact, in using canned foods, need fear the stalking ptomaine poison germ, according to Dr. E. V. McCollum of the Department of Hygiene and Public Health, Johns Hopkins University, the acknowledged leading bio-chemist in the world.

Writing for the June number of McCall's Magazine, Dr. McCollum demolishes the old tradition against the use of canned foods and advocates them as both palatable and wholesome.

"Fifteen or twenty years ago", he says, "canned foods were believed by most people to be inferior and unfit to eat whenever anything else was available. This belief came about in great measure through the abuse of canning by the canners themselves. They used preservatives that they might can fruits, vegetables, and meats which were in a state of incipient decay. Their products were



often unpalatable and even dangerous. The conditions have changed entirely within a decade. There is now no industry with higher standards of cleanliness, care, and honor than the canning industry."

#### More Clean Bills for Canned Foods.

The following cases, recently investigated by the National Cannery Association in cooperation with the United States Public Health Service and Chicago University, will be interesting to canners.

A nurse and patient at a hospital in the Middle West became ill after partaking of a meal which included canned corn and pears. In the case of the nurse, the illness finally terminated in her death. Investigation eliminated the pears, as several other persons had eaten these without ill effects. In the case of the corn, the laboratory examination proved it to be wholesome and in good condition, and the final diagnosis was peritonitis, due to some unknown cause.

The recent illness of a man in Chicago was attributed to food poisoning, due to canned salmon. Upon investigation, it was proven that the trouble was heart disease, and that the salmon was in no way responsible.

An attendant at a charitable institution in the East claimed to have been made ill by canned spinach, in which he said he found a rubber stamp. Upon the investigation of this case, and interviews with several persons connected with the institution, including the assistant superintendent and the cook, it appeared that this man was continually complaining, and as several other people had eaten the spinach and found it entirely satisfactory, and the cook noticed nothing peculiar about it in preparing it, there is reason to doubt the truthfulness of the complaint. There is an occasional touch of humor even in investigations of this kind. It appears that this man was walking across the yard one day, and was watching one of the women inmates combing her hair near the window, and became so much absorbed that he fell into a sewer man-hole, and he seriously considered for some time bringing suit for damages against the institution for alleged injury on that account.

#### Additional Recognition for Appert.

Word comes from Paris of the nomination of Mr. Raymond Chevallier-Appert to the grade of Officer of the Legion of Honor. Mr. Chevallier-Appert is a well-known canner of France, and is adding new laurels to the already famous Appert name.

#### N.C.A. Literature Keeps Writers Up-to-Date.

From time to time there is striking evidence of the importance of the canning industry keeping up-to-date in its research work and literature. For instance, the following extract from a letter recently received shows what a difference two years has made. The writer had made certain inaccurate statements in an article on foods.



"I thank you for calling my attention to a statement in a published article which does not seem to you to represent matters correctly. I wish to assure you that I have no desire to throw a brick at the canning industry, the great value of which in our modern economy I fully and thoroughly appreciate. The article from which you quote had been submitted to the Scientific Monthly fully a year and a half ago, and was written at least two years ago. It expressed truly the status of our knowledge at that time. I assure you that I am glad to have my attention directed to certain progress that has been made both with regard to our knowledge and also probably in the methods of the industry which may require a slight remodeling of that statement.

"I shall therefore welcome any information that you may want to place at my disposal. I regret that I have not heard from you sooner."

Along the same line we called the attention of a publisher of a standard text-book to certain inaccuracies. He replied, in part, as follows:

"We note your advices that our volume refers to some methods of canning fruits that are not in accordance with present day commercial practice. The end of the third edition of that volume is not very far off, and it has been our intention to publish a new edition when the remaining copies of the present are sold.

"We would be very pleased to receive your suggestions as to the changes that you consider it advisable to make when publishing a new edition of that work. We have no one as yet in view to revise that volume for us, and if you could suggest someone whom you consider capable of revising or rewriting the book, we would appreciate it very much."

#### United States Navy and Marine Corps in the Market for Canned Foods.

Bids on 78,000 lbs. of tinned raisins will be opened at the Navy Department at 10 a.m., June 12, 1923, under Schedule No. 874; on 1,895,000 lbs. of extra-standard canned peas, at 10 a.m., June 19, 1923, under Schedule No. 879; on 1,165,000 lbs. of canned pineapple, at 10 a.m., June 19, 1923, under Schedule No. 876; on 297,000 lbs. of canned apricots, at 10 a.m., on June 19, 1923, under Schedule No. 870; and bids on 3,732,000 lbs. of evaporated milk will be opened at 10 a.m., June 5, 1923, under Schedule No. 828.

Canners interested should communicate with the Bureau of Supplies and Accounts, Navy Department, Washington, D.C., and request blanks for bids on the respective schedules above mentioned.

The United States Marine Corps will open bids at 11 a.m. on June 12, 1923, on 9,250 cases of forty-eight 16 oz. tins of evaporated milk under Schedule No. 476.

The Quartermaster, United States Marine Corps, Navy Building, Washington, D.C., will be glad to furnish blank proposals to canners for supplying the above quantity of milk on request.

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